When Graniteware Was New

July 7, 1957

By DOROTHY J. CLARK

How many of my readers still possess an item of the old-fashioned graniteware in their kitchen equipment? Many of us remember when Mother or Grandmother firmly believed that a pie could only be baked in the favorite granite pie pan.

Just recently I was given an 1877 Granite Iron Ware Cook Book published by the St. Louis Stamping Co. and distributed by Townley Bros. of Terre Haute. Harry P. Townley came to this city in 1874 from Cincinnati to visit his brother, James P., and being favorably impressed with Terre Haute, decided to remain. The two brothers operated a hardware business until 1884, when James P. left Terre Haute to go to Kansas City. The local firm then became known as the Townley Stove Co.

Dorothy J. Clark

In the front of this unusual cook book are two pages of testimonials written by chemistry professors of the larger colleges and universities, state assayers and chemists, prominent toxicologists and even a British anlyst from London. They all agreed that after careful and extensive tests, the glazed ware patented May 30th, 1876, was completely safe, durable, wholesome, combining the advantages of glass with the strength of metal.

Many Illustrations.

The cook book contains recipes of all kinds interspersed with pages of illustrations of all the graniteware products including tea pots, coffee pots, water pitchers, sauce pans and pots, rice or milk boilers, farina boilers, butter kettles, cruller or potato friers, tea kettles, preserving kettles, stew pans, colanders, fry pans, mixing bowls, grocer scoops, water buckets, wine coolers, chamber pots, trays, slop buckets, batter buckets, pie plates, dish pans, cake moulds, pudding pans, table ware, tumblers, broilers, basting spoons, oyster stands, muffin pans, skimmers, dippers, foot tubs, soup dishes and pitcher and bowl sets.

An amusing section was devoted to the proper etiquette to be observed for a dinner party from the proper invitation to the finger bowl with the bit of lemon floating in it. From these instructions we can assume that giving a dinner party eighty years ago was much more of a chore than it is today.

Cleaning Marble.

Since the return of marble topped furniture of Victorian days has become so widespread perhaps the household hint on cleaning marble will be useful. "Take 2 parts common soda, 1 part pumice stone and 1 part finely-powdered chalk; sift through a fine sieve and mix with water; rub it well all over the marble and the stains will be removed; then rub the marble over with salt and water."

Becoming more interested in the subject of enameled ware, I talked with Mr. Orville C. Thomas, 2324 North Tenth street, who recently retired after 41 years with Columbian Enameling & Stamping Co., one of Terre Haute's older industries. I am indebted to Mr. Thomas for the story of Columbian's history.

"The story of Columbian begins much earlier than most citizens of Terre Haute realize. It begins 86 years ago during the period of industrial expansion that followed the close of the Civil War. The start was made in 1871 in Bellaire, Ohio, a small town located a few miles down the Ohio River from Wheeling, West Virginia. Here, a few men invested their savings in a plant to manufacture kerosene lanterns and miners' head lamps. This firm was named The Bellaire Stamping Company (no connection whatsoever with a present company of that name located there)."

Several Plants.

"During the first ten years the Bellaire Stamping Co. merged with another lantern manufacturer and also a glass company. By 1891, twenty years after its founding, the company had several operations—a "stamping works" of two buildings, a "glass works" of about six buildings, and a large warehouse. In that same year, 1891, was found the first reference to any enameled ware being made. The first simple items made were wash basins and dish pans, previously made of tin."

"It was also in 1891—after a fire damaged a part of the Bellaire Plant, the firm decided to expand still further and built an entirely new plant at West Harvey, Illinois—a suburb of Chicago, which is now 147th street on Chicago's South Side."

"At this time the enameled kitchen ware business was growing rapidly. There were but two other manufacturers in the enameled ware field. One of these was an Eastern firm whose product was known as Agate Ware. The other was located in the Mid-West and they produced a product known as graniteware. Later on this firm built a plant across the river from St. Louis which developed into the thriving town of Granite City, Illinois." (This would be the company that published the aforementioned cook book.)

One Of Oldest.

"Today Columbian is one of the oldest and largest manufacturers of enameled ware in the United States. The name "Columbian" first appeared in the 1890's, adopted no doubt because of Chicago's famous Columbian Exposition or World Fair. However, our progress had a severe setback, another fire. On New Year's Eve of 1900 the entire plant at Harvey, Illinois, burned to the ground."

"After careful consideration, the offer made by Terre Haute to bring Columbian here was accepted because it was then the center of the coal fields, it was served by four main line railroads, it was near the center of population, it had ample labor supply, and an abundant supply of pure water—a most important requisite for Enameled ware manufacture."

Largest Of Its Time.

"On this site of 15 acres—once the golf course of the Terre Haute Country Club — was built the largest and most modern enameling plant of its time. Approximately two-thirds of the 15 acres were covered with buildings including our own power house, water system, storage and warehouse buildings and other necessary facilities. Additions to the original buildings plus some new buildings give us approximately 13 acres under roof."

From Mr. Thomas I learned that the buying habits of the nation have changed considerably since the first manufacture of enameled ware in Terre Haute. Aluminum, stainless steel, glass, etc., have reduced the market somewhat for enameled cooking utensils. The principal markets are the "cotton picking" states, Puerto Rico, Cuba, Central and South America. In these localities certain sanitary items are sold in large volumes. One customer buys two carloads of these items per month, which means 30,000 items—and 30,000 of these items per month requires a lot of beds to put them under!

To compensate for the loss of market for enameled ware, Columbian is now manufacturing picnic jugs, portable ice chests and other "out-of-door" living specialities.

Getting back to the old-time cook book of 80 years ago—if anyone is interested in its recipe for "watermelon cake," I'll be happy to send it to you.

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REFERENCE
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Clark, Dorothy

Cookbook Brings to Mind Poem By Mary A. Benson

T.H. Trib.-Star 9/10/67.

By DOROTHY J. CLARK

A cookbook compiled in 1891 by the ladies of the Centenary Methodist Church in Terre Haute contains a collection of five hundred tested recipes, including the way to make good bread.

The book, entitled "Prairie City Cook Book," brings to mind a poem by Mary A. Benson about the young, attractive farm girl whose parents spent much time and money getting her "eddicated," only to find she couldn't make good bread.

The poem reads:

"When I was young and girls were thrifty,
Their work went right ahead.
They milked the cows, and churned the butter
And learned to make good bread.
'Tis thirty years since me and Zekel
First started out together,
And now we've got right smart o' mnoey
Laid by for rainy weather.
We don't go much on bonds or coupons,
Or railroad stocks, and sich,
We like the ring of gold and silver,
It makes one feel so rich.
But la! We've spent many a dollar
Upon our only darter,
And Sairy Ann's so smart, we reckoned
Schoolin' would make her smarter.
For five long years she went to college,
And stuffed her pretty head,
Till now she knows more than the parson,
But yet she can't make bread.
When she came home, says I,
What eddication is,
For I catched cold one day a churnin'
And took the rheumatiz.
She fixed her hair in what she told us
Was a McCarty roll,
And went to mixin' up her bread dough
In my best butter bowl.
She made it, and she said she baked it,
And I set down and cried,
And for a while I didn't care much
Whether I lived or died.
While 'Zekel, up and down the garden,
A rarin' and a pitchin',
Was swearin' at the college teachers,
Cause they'd forgot the kitchen.
He wished there was no 'ology, or
Any sich foreign stuff,
If graduates made bread like leather,
Only more sour and tough.
Our Sairy's no good in the kitchen,
But then she's awful smart,
She keeps the old pianner hummin',
Raves over works of art;
Reads French, and paints, and sings, but 'Zekel
Says he would give his head,
If she'd forget that tom-fool nonsense,
And learn to make good bread."

Surely "Sairy Ann" didn't have one of these delightful cook books or she would have been able to make good bread in a manner to suit even her critical father.

According to this book—"Three things must be exactly right in order to have good bread—good flour, good yeast and an even temperature throughout the rising process No precise rules can be given to ascertain these points. It requires observation, reflection and quick, nice judgment to decide when all are right . . . Experience alone can enable one to judge when the oven is just right for baking . . . The proof of well-made bread is the fine, close, yet light texture.".

Mrs. E. M Smith and Mrs. J. S. Miller gave their recipes for superior yeast, sparkling yeast and sponge. Other bread recipes were contributed by Mrs. J. W. Harris, Knightstown; Mrs. Geo. Levings, Paris, Ill.; Miss Tillie Wisely, Mrs. W. O. Jenkins, Mrs. Geo. Graham, Mrs. I. H. C. Royse, Mrs. M. Hardesty, Mrs. Tyler, Mrs. J. A. Parker, Mrs. K. M. Lewis, Miss Luella Lewis, Mrs. W. H. Bannister, Mrs. Rupp, Mrs. A. H. Paige, Mrs. T. C. Buntin, Miss Ijams, Mrs. E. M. Elder and Mrs. Robert Thompson.

If Sairy Ann did not learn to make good bread, possibly she could teach school or marry a wealthy man who could furnish her with a cook!

In any case 'Zekel and his wife were right in believing:

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Clark, Dorothy

Strange Concoctions Found in Old Recipes

T.H. Trib-Star 11/26/67 X

By DOROTHY J. CLARK

For many years I've collected old recipes (or "receipts" as they were termed in earlier days) and again my file contains enough for a column on the subject.

Contrary to popular opinion, many treasured family recipes have little to do with food. Time-tested remedies for the ailments of people and livestock were handed down from generation to generation. They're found in old diaries, old letters, account books and even the family Bible.

Favorite recipes for household cleaners, to lighten grandma's daily chores are as much fun to read now as Heloise's daily column.

Old-fashioned plain cookin' didn't depend on following a receipt. A pinch of this and a handful of that was the way grandma cooked, and recipes were only used when special cakes or unusual dishes were planned.

DOROTHY J. CLARK

I have a yellowed folder distributed years ago by the Copeland Sisters who manufactured and sold a special peanut butter at their confectionery store at 203 South 12th street.

The folder advocated the many virtues of peanut butter which was prepared for the table by mixing with cold water. Salt, honey or sugar could be added and cooks were warned to mix only enough for one day, as it did not keep long after being mixed with water. Before mixing it was advertised to keep indefinitely.

this recipe for Peanut Crisps this recipe for "Peanut Crisps —½ gallon whole wheat flour, ½ pound peanut butter, rubbed thoroughly as for pie crust, 1 spoonfulls of salt and 1 cube sugar, roll thin as possible, bake in quick oven."

Peanut Crackers are made the same method except leave out the sugar and after rolling out, cut in rounds before baking.

Peanut Cookies need. "2 cups sugar, 2 cups peanut butter, 4 eggs, flour enough to roll thin, 4 tsp. baking powder, cut and bake in quick oven."

Believe it or not the Misses Copeland urged the housewife to use peanut butter as a substitute for other fats in cooking, even in making gravies!

Whooping Cough Cure

In a family Bible dated 1860 this recipe was found for curing whooping cough. "You take 1 pint water, 1 gill flax seed oil, 2 lemons sliced peeling and all, and 1½ ounces honey and put them all together and boil down to about half. Strain and it's ready for use." A small child was given only a few drops at first, increasing the dosage to "what it can stand without sickening affects."

For a lame back you could add 2 tablespoonfuls of pulverized slippery elm to 1 of cayenne pepper and wet this mixture with milkwarm water and spread on a cloth.

The Bible tells us in Revelation 22:2 "The leaves of the trees were for the healing of the nations." That our pioneer ancestors believed this is illustrated in the receipt for "a good constitutional blood purifier," something else those hardy souls firmly believed was necessary in the spring.

This was made by boiling "Sweet Gum bark, sasparilla, Black Walnut, Poplar and Beech leaves and Wild Cherry bark, Dogwood blossoms or bark, and Ironwood root and Yellow Dock. While this was stewing away, you were supposed to put Blue Flag root, Ginseng, Skunk Cabbage, Hollyhock, Angelica roots, "Alicampain" and Queen-of-the-Meadow, all cut up fine, in a jug of whiskey and water and let stand for two weeks.

Before combining one pint of the boiled "licker" with one-half pint of the "drugged licker" you could add some Mullen blossoms and Dandelion roots. This concoction may or may not have purified the blood, but I imagine its taste was something else!

In an 1832 local newspaper I found this recipe for reviving Gilted Picture Frames. "Beat up three ounces of white of eggs with one ounce of chloride of potash or soda, and rub over the frames with a soft brush in this mixture. The gilding will immediately become bright and fresh."

Some of the old recipe books really cover the field, ranging from an antidote for a live bee accidentally swallowed to how to construct an Aeolian Harp.

Of course, home economists in magazines, newspapers and on the air give pretty comprehensive coverage of how to cook what and when, but just in case you want to whip up a dish that's a little bit different for your next buffet supper, here is a recipe for Charitable Soup:

"Take the liquor of meat boiled the day before, with the bones of leg and shin of beef; add to the liquor as much as will make 130 quarts, also the meat of 140 pounds of leg and shin of beef, also 2 and chow fan. A big repast will cost about $1.75 and, for an extra quarter, they'll throw in the waiter.

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For less than a dollar, a man can enter a Chinese barbershop (often on a sidewalk) and get a haircut, shave, massage, manicure, shoeshine and the latest Purrice Gazette. The race track is called Happy Valley, and is the only one in the world with a shelf of rock in the backstretch. The horses run up it and have to jump off the high end.

On T.V., Jackie Gleason yelps in Chinese, and it sounds remarkably like his English. The sampans used to smuggle opium aboard anchored ships. Today, they smuggle gold. The Hong Kong Tourist Bureau spends $1.75 to attract each tourist, who spends an average of $240 when he gets here.

SHOPPING IS A JOY. A man can get a silk suit, handfitted and tailored, for $61. Even the trousers are silk lined. Benny's will trace the image of your feet as you stand on them and handmake them in any style with embroidered flowers and seed pearls for $21. Beaded pocketbooks cost less than $15.

The finest Swiss watches go for less than half. A custom-made shirt runs $7. A man's silk robe costs $4. When you ask a cab driver how much, he smiles and says: "Whatever you like." In beautiful modernistic apartment houses, the women hang clothes to dry on the front porch, and hang fish to dry on the clothesline.

Crime is up 7.1 percent and almost all of it is engineered by narcotics addicts. About 130,000 Chinese live on little boats, and, when Daddy carries goods from a big ship in the harbor to shore, he has his whole family aboard, usually with an infant sleeping on the stern.

Most of the people speak Cantonese, a musical language in which one sound may be uttered in any of several keys and mean different things. Allee samee like when I say wrong thing, and my wife jams her heel into my foot. Slame slounds.

Old recipes/
Cures

Modern Homemakers Miss Recipes of Pioneer Women

T. H. Trib-Star 12/24/69

By DOROTHY J. CLARK

Our pioneer grandmothers measured recipe ingredients mostly by guess and by golly. The methods they used were as individual as their kitchens and equipment. Given the ingredients, cooks were apparently expected to use their heads if they wanted to make anything of the early recipes.

Described as "good, if true," by early editors, nevertheless, many of the old recipes are fine and worth keeping. They also give us a glimpse of what the pioneer homemaker had to cope within her kitchen chores.

In 1841 this recipe was used to make "Wisconsin Mince Pie." Take the usual quantity of meat and substitute beets for apples, but in only one-third the quantity of the latter. Boil the beets, pickle them in vinegar twelve hours, chop them very fine, and add the vinegar they were pickled in. Add one-eighth of grated bread, and spice to suit you.

This recipe for ice cream was used in 1843—"to two quarts of milk add three beaten eggs, stir them together, and place over a fire till brought by stirring and a gentle beat to the consistency of cream. When warm, add a tablespoon of diluted arrowroot or starch. Then sweeten and flavor to your taste with lemon, peach leaves, or vanilla, and set by to cool. When cold, pour the cream into a small pail, which insert in a larger one, well-covered with ice on bottom and sprinkled with salt. Put ice in the space between the pails and add salt to it as before. As the mixture freezes, stir it occasionally till it is equally frozen. The above is improved by using half cream."

Dorothy Clark

This 1849 recipe for Flannel Cakes takes 2 eggs for a quart of sour milk, a tablespoon of melted butter, 1 of sugar, and half a one of salt. "Put all together without beating the eggs. Mix it into a batter stiff enough to drop off a spoon like an oyster. (Note: no amount of flour is given.) Then have some saleratus dissolved in water, and stir in slowly until your batter begins to rise. Be careful not to put in enough to turn the color. If the milk is only sour enough to thicken, a teaspoon of saleratus is enough for the quart. If it has fermented, it may require two, and your cakes will be nicer. Have a griddle hot, and bake like buckwheat."

Cracker Recipes

If you wanted crackers in 1853 you could have tried this. "Take four pints of flour sifted, mix with it thoroughly three teaspoons of cream of tartar, and half as much soda, well pulverized, six ounces of melted butter, one pint of water, adding more flour if necessary to make a stiff dough. Mould thoroughly and roll into sheets an eighth of an inch thick. Prick and cut into squares, and bake in a quick oven over 10 to 15 minutes."

Tomato figs were made in this manner in 1855—"Pour boiling water over tomatoes to remove the skins. Then weigh them, and place in a stone jar with the same amount of sugar as tomatoes. Let stand two days, and then pour off syrup, and boil and skim it until no scum arises. Pour this syrup over the tomatoes and let them stand two days as before, then boil and skim again. After the third time they are fit to dry, if the weather is good. If not, let them stand in the syrup until drying weather. Then place on large earthen dishes or plates, and put them in the sun to dry, which will take about a week. After that, pack them down in small wooden boxes, with fine white sugar between every layer. Tomatoes prepared in this way will keep for years. A few apples cut up and boiled in the remainder of the syrup makes a very nice sauce."

Another example of pioneer "waste not, want not."

In case you have any whortleberries you can try this 1863 recipe for Dried Whortlberry Pie. What is a whortleberry? It's the European variety of the blueberry, or better known in America as the huckleberry. "To two quarts of dried whortleberries add one pint of dried plums. Look over carefully and add sugar to taste, and stew as for the table. Bake between two crusts for one hour."

Nasturtiums are one of my favorite flowers, but I never thought of pickling them until I read this 1866 recipe. "Pick them when young on a warm day. Boil some vinegar with salt and spice, and when cold put in the nasturtiums. Or they may be put into old vinegar from which green pickles or onions have been taken, only boil it up fresh."

In 1857 Mock Strawberries were popular. Ripe peaches were cut in small pieces with soft, mild, eating apples, in the proportion of three peaches to one apple, mixed with sugar, and left to stand for two or three hours.

The contempt for the edjicated female who could not cook is expressed in this little poem of a century ago:

"She had views on co-education,
And the principal needs of the nation;
And her glasses were blue, and the number she knew
Of the stars in each high constellation.
And she wrote in a hand-writing clerky,
And she talked with an emphasis jerky;
And she painted on tiles, in the sweetest of styles,
But she didn't know chicken from turkey."

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Many Old Recipes Hint Of Magic Charms, Cures

TRIB-STAR 11/22/70

By DOROTHY J. CLARK

I collect recipes, or old receipts as they were called in early days. Some are for food, some are for medicine, some are for house-keeping, and I'm darned if I know what some are for! For example, "A cup of vervain and some dill, hinders witches from their will."

And then there's the one called "Simple Pain Cure" which I haven't tried and don't intend to. "Take an arrowhead or a rod of metal and say these words:

Come out worm with nine little worms, out from the marrow into the bone, from the bone into the flesh, from the flesh into the skin, from the skin into this arrow."

In this same curious collection was this magic charm: "Each night of nine, take ye a mutton bone, and as you take it, pierce it in a spot as yet unpierced, saying, "Tis not this bone I mean to stick, but my love's heart I mean to prick. Wishing him neither rest nor sleep, until he comes to me to speak."

And if that doesn't do the job, try this one: "Take the garter of your love as he sleeps, knot it with your own and say what follows: 'Three times this knot I tie secure; Firm is the knot, Firm his love endure.' "

And the final bit of nonsense: "If so be a toad be laid, In a sheepskin newly flayd, And that tied to man 't will sever, Him and his affections ever."

An 1865 recipe for Raspberry Vinegar calls for three or four quarts of raspberries. Put them in a stone crock and cover them with vinegar. Let them stand 24 hours. Then strain juice through a jelly bag and pour it onto fresh berries, letting this stand another day. Repeat this process until you have the quantity you desire. Add to each pint of juice, one pound of sugar. Put into a preserving kettle and allow to heat sufficiently to melt the sugar. When it is cold, put into bottles. It will keep for several years. (Around our house, I could guarantee that it would not be used at all!)

DOROTHY J. CLARK

In 1862 you could try this recipe for Ginger Snaps. One cup of molasses, one-half cup of sugar, one-half cup butter, one cup warm water, the butter melted in it. A small teaspoon of saleratus dissolved in water, and two tablespoons of ginger. The dough should be stiff. Roll it thin, cut into cakes, and bake in a moderate oven.

Have you ever tried your hand at making Wigs? The ingredients called for one-half pound butter, one-half pound sugar, six eggs, one pint milk, two pounds flour and one-half teaspoonful of yeast. Let them rise and bake them in cups.

Steamboat Pudding could be made in two different ways. Method one called for one cup sugar, two cups flour, one-half cup milk, two eggs and one teaspoon butter. Method two increased the butter to one-half cup and added one teaspoon of baking powder. It was probably decided by whether you were going upstream or downstream.

Cornmeal Pudding took one pint corn meal scalded with one quart of boiling milk, one-half pint molasses, one-quarter pound of butter, warmed together and when cool beat six eggs and mix well. This was baked one and one-half hours.

An unusual peanut brittle called for one quart of peanuts measured before shelling. Pound very fine. Then two cups granulated sugar melted without water. When melted, add peanuts at once and pour thin into a buttered dish.

Cough Remedy

Home-made Cough Candy was described in this manner: "An excellent cough candy is

Continued On Page 7, Col. 1.

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Clark, Dorothy J

Dorothy Clark

Continued From Page 4.

made of slippery elm, flax seed and sugar. Soak a gill of whole flax seed in half a pint of boiling water. In another dish put a cup of broken bits of slippery elm, and cover this also with boiling water. Let these stand for two hours. Then strain them both through a muslin cloth into a sauce pan containing a pound and a half of granulated sugar. Extract all the liquor you can, stir the sugar until it is melted, and then boil it until it turns to candy. Pour it out at once when it reaches this point onto greased papers. This is an old-fashioned rule. The candy is more palatable if the juice of two lemons is added to it after it has cooked for ten minutes."

To make your house plants grow you might try this old receipe: "dissolve in one pint of hot water, four ounces of sulphate or nitrate of ammonia, two ounces of nitrate of potash, one ounce of white

Receipts, Advertisements

Trib - Star 4/25/1971 Vida

Amusing in 1872 Cookbook

By DOROTHY J. CLARK

It's a toss-up as to which is the most interesting — the "receipts" or the advertisements in the old cook book given to me recently by my good friend, Mary Paige Roll.

The nearly century-old book was printed in 1872 by the Terre Haute Express Job Printing Company for the ladies of the Congregational Church. Entitled "The Terre Haute Receipt Book," this tattered and resewn little volume contains 30 pages of "many choice and carefully tested receipts of practical value to every house keeper."

Several blank pages were included in the book for handwritten receipts in addition to those compiled by the church ladies for publication. In the dainty feminine hand of generations ago were receipts for tapioca pudding, Mrs. Farrington's Charlotte Russe, corn bread, Miss Duncan's wine sauce, graham gems, Mrs. Simmon's Lady Cake, Railroad Cake, Tea Cake, Miss Paige's Ice Cream Cake, Libbie's Cake and Ella Suley's Cake.

The printed receipts were divided into nine categories including: sweet dishes and varieties, meats, pickles, cakes, puddings, pies, jellies, plain bread and cakes, and miscellaneous.

The ladies of the Congregational Church of 1872 who provided the receipts were: Mesdames Tuller, F. E. Warren, J. Hunley, E. L. Norcross, D. H. Wright, P. S. Westfall, W. H. Paige, S. Wolfe, W. M. Elder, M. W. Williams, E. B. Allen, J. A. Bruce, Ira Grover, Mancourt, Walter Early, Anton Shide, E. R. Bryant, Dr. Stewart, J. L. Humaston, H. H. Boudinot, Frank Paddock, E. F. Howe, L. Ryce, C. R. Peddle, M. J. Graff, Ann E. Ross, E. Watson, J. A. Foote, Dr. Thompson, J. C. Yates, E. M. Early, B. Booth, G. W. Bement, Dr. Ball, P. M. Donnelly, Dr. Patrick G. Brokaw, C. Rockwood, C. Warren, Jr., C. C. Oakey, L. H. Bartholomew, W. B. Cooper, W. Naylor, J. A. Morgan, W. Shean, C. M. Rathbun, E. J. Scott and S. Berry. The Misses Tillie Ball, Eliza Warren and Adelia F. Leake also were good cooks and contributed.

DOROTHY J. CLARK

Advertisements in the front and back of the cook book include those of "Freeman, Jeweler, 161 Main St., agent for Edmonson spectacles"; August Hoberg & Co., Ladies' Fancy Store, 85 Main street at the Sign of the Big Stocking . . . ladies' underwear, furnishing goods, hoop skirts and corsets, millinery goods, ribbons, flowers, laces embroideries, gloves, hosiery, hair goods, jewelry, etc. etc . . ."

Drs. Water and Elder, Cherry St., between 6th and 7th (this was before it was considered in poor taste for physicians to advertise!)

Cook & Davis, general dealers in Drugs and Medicines, Paints, Oils, Dye-stuffs, Pure Liquors, also Mfrs. of Flavoring extracts, on Ohio St.

W. R. Ryce & Co. and their Carpet Hall ran one line ads through the book offering their hosiery, carpets, oil cloths, table linens, napkins, dress goods, wall papers and decorations.

Most of the advertisers were in the book because of their wives' influence, because the same names appear in the cook book. Anton Shide, agent for Steinway & Sons' and other good pianos, 182 Main street (upstairs) offered good second hand pianos for sale and rent, piano stools and covers, tuning and repairing done by a competent workman, every new instrument warranted for five years. old instruments taken in exchange at their full value, and on the lower floor, Mr. Shide operated the Terre Haute Musical Institute, Music taught in all its branches, both theoretically and practically. Anton Shide was the principal.

Hats For Everyone

The New York Hat Store was run by Yates, the Hatter, having one of the largest stocks of hats and caps was prepared to suit everybody. All the new and nobby shapes could be found there at 145 Main St. He also cleaned and repaired ladies' furs.

Readers of the cook book were appealed to by the H.S. Richardson & Co. firm with this message: "Ladies, after selecting a receipt, do not fail to call upon us for China, Glass, and Queensware — our stock is complete and fresh, and cannot fail to meet your wants. Main St., corner of alley, between 3rd and 4th.

Brokaw Bros. were prepared to offer the largest and most complete stock of House Furnishing Goods, ever offered in the city. Brussels, velvet and ingrain carpets of the newest designs. Oil cloths from the cheapest grades to the heavist and most durable qualities (this is known now as linoleum). Wall papers from the cheapest brown blanks to the most elegant stamped gilt and French decorations. Window shades in plain work and fine gilt bands.

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Nottingham lace curtains, Mattings, Mirrors, Looking Glasses, Hair Cloth, Willow Ware, Baskets, Table Linens, Napkins, Towelings, Sheetings, Pillow case muslin, Tickings, etc. . . .

Brokaw Bros. also carried "every article used for fitting out hotels, churches, residences, etc."

Buyers of Miscellaneous Books, School and Blank Books, Newspaper, Magazine, chromos and frames could be supplied in 1872 at The Opera House Book Store, A. H. Dooley, proprietor.

C. Eppert, photographer, at No. 87 Main Street, between 3rd and 4th sts., made photos of all sizes from life or copied from any kind of small picture, also porcelain and opaltypes finished in the finest style.

On the back cover of the book was the full page for the old reliable Singer Sewing Machine — they reported over a million in use in 1872. Their store was at 76 Main Street then.

The most curious receipt in this church ladies' cook book was for Moonshine! It called for 1 lb. sugar, 1½ pt. boiling water, boil till clear; then add 1 oz. tartaric acid, when cold flavor, bottle. To 1 glass of icewater put 2 tablespoons of the syrup, and ¼ tsp. soda. A nice summer drink." This was given by Mrs. E. F. Howe.

'Receipts' from the 1830s

T s DEC 3 0 1984

Anyone hungry for ratafia, negus or nasturtian sauce?

Clark, Dorothy
History (Vig)
Community Affairs File

Historically speaking

Clark is Vigo County's official historian and formerly worked for The Terre Haute Tribune.

By Dorothy Clark
Special to The Tribune-Star

The subject for this year's Christmas week column will be an inspiration for all good cooks, a challenge for those who like to live dangerously and experiment with new recipes, and the downfall of all those weight-conscious readers who must remember to count calories.

The main drawback in following these century old "receipts" is finding the proper ingredients. For example, the receipt for orange jelly calls for dissolving "an ounce of isinglass with the loaf sugar in water."

Most of us think of isinglass as the material used in the little windows in the front of the old-fashioned heating stoves and the side curtains for the first touring cars. According to the dictionary "isinglass" is frequently mistaken for "mica." Isinglass is a preparation of nearly pure gelating made from the swim bladders of certain fishes, sturgeon, cod and carp.

One of the oldest cookbooks in my collection, "Mrs. Leslie's Cook Book," was actually used by the ladies of the Preston family. Many of Mrs. Leslie's recipes called for rennet which she advised was available in the Philadelphia markets in the 1830s. They were used to make whey for sick persons and were made from the dried stomach of certain young hoofed animals. It is still possible to buy rennet powder.

Other ingredients unfamiliar to present day cooks were rose water, vanilla beans, cocoa shells, loaf sugar and spring or pump water. The old-time utensils and cooking equipment are equally interesting.

Mrs. Leslie advocated the use of the potato-beetle (masher), marble mortar, hair sieve (made of horse hair), cullender and a mush stick (a round stock flattened at one end with which to stir mush). She classified mush as either "burgoo" which was made of oatmeal, or "Indian mush" made of cornmeal. Spaddles or spattles (round sticks flattened at one end), hickory rods or wire whips (to beat eggs), gallipots (small earthern jars), and white flannel jelly bags and pudding or dumpling cloths were necessities.

Most of her preserving and pickling receipts ended with "put into small bottles, securing the corks by dipping them in melted rosin and tying leathers over them." Jars of jelly were covered with tissue paper instead of writing paper dipped in brandy.

Receipts were given for preserving ginger, citrons, cantelopes or muskmelons, watermelon rind, peppers, pumpkin chips, pineapples, lemons, limes, oranges, peaches, apricots, quinces and apples.

Her methods must have been successful, for Mrs. Leslie boasted that "we have known of a very rich plum pudding being mixed in England and sent to America in a covered bowl; it arrived perfectly good after a month's voyage (on a sailing ship), the season being winter."

Today's cooking experts advise using very little water in cooking vegetables and cooking them for a very short time. Way back then, cooks were advised to boil all vegetables at least one hour and usually much longer. Hearty stews and soups were cooked all day in a big pot hanging in the fireplace.

Measurements were usually given in pounds and pints. Two wine glasses made one jill. Baking was difficult in the fireplace. Mrs. Leslie advised using a Dutch oven in the fireplace ashes, but she also thought it was safest to send all large cakes to a professional baker if at all possible. She also advised that "if you live in a large town, the safest way of avoiding failure in an omelette souffle is to hire a French cook to come to your kitchen with his own utensils and ingredients and make and bake it himself, while the first part of the dinner is progressing in the dining room."

Her receipt for Christmas Goose Pie starts with one pound of butter, so forget it. It's so complicated one would have had to have killed the goose and gotten a head start last Thanksgiving.

This is how to make Force Meat Balls: "to a pound of the lean of a

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leg of veal, allow a pound of beef suet. Mince them together very fine. Then season it to your taste with pepper, salt, mace, nutmeg and chopped sage or sweet marjoram. Then chop a half-pint of oysters and beat six eggs very well. Mix the whole together and pound it to a paste in a marble mortar. If you do not want it immediately, put it away in a stone pot, strew a little flour on the top, and cover it closely."

"When you wish to use the forcemeat," said Mrs. Leslie, "divide into equal parts as much of it as you want; and having floured your hands, roll it into round balls, all of the same size. Either fry them in butter or boil them. This forcemeat will be found a very good stuffing for meat or poultry."

Mrs. Leslie's method for making doughnuts begins with "take two deep dishes, and sift three quarters of a pound of flour into each. Make a hole in the centre of one of them, and pour in a wine glass of the best brewer's yeast; mix the flour gradually into it, wetting it with lukewarm milk; cover it, and set it by the fire to rise for about two hours. This setting a sponge.

"In the meantime, cut up five ounces of butter into the other dish of flour, and rub it fine with your hands; add half a pound of powdered sugar, a teaspoonful of powdered cinnamon, a grated nutmeg, a tablespoonful of rose water and a half pint of milk. Beat three eggs very light and stir them hard into the mixture.

"Then when the sponge is perfectly light, add it to the other ingredients, mixing them all thoroughly with a knife. Cover it and set again by the fire for another hour. When it is quite light, flour your paste-board, turn out the lump of dough, and cut it into thick diamond shaped cakes with a jagging iron.

"Have ready a skillet of boiling lard; put the doughnuts into it and fry them brown; and when cool grate loaf-sugar over them. They should be eaten quite fresh, as next day they will be tough and heavy; therefore it is best to make no more than you want for immediate use."

The New York Oley Koeks are doughnuts with currants and raisins in them. If anyone needs a strange recipe I can probably find it in Mrs. Leslie's book or one of the other very early ones. Does anyone have a hankering for spruce beer, cherry bounce, ratafia, negus, mulled wine, nasturtian sauce, and macaroni dressed with nutmeg, butter, cheese, milk and sugar?

1994

★Clark, Dorothy (+) ★ [illegible]

Early cookbook full of ads

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Historically Speaking

By Dorothy Clark
Special to the Tribune-Star

More than two decades ago, a copy of an early local cookbook was given to me by Mary Paige Roll. She was a wonderful cook, and we had laughed about which was the most interesting — the "receipts" or the advertisements. It was a toss-up!

Printed in 1872 by the Terre Haute Express Job Printing Co. for the ladies of the Congregational Church, the battered resewn little volume contained 30 pages of "many choice and carefully tested receipts of practical value to every housekeeper."

Several blank pages were included in the book for handwritten receipts in addition to those compiled by the church ladies for publication.

In the dainty feminine hand of generations ago were receipts for Mrs. Farrington's "Charlotte Russe," Miss Duncan's wine sauce, Mrs. Simon's Lady Cake, Railroad Cake, Tea Cake; Miss Paige's Ice Cream Cake; Libbie's Cake; Ella Suley's Cake, along with tapioca pudding, corn bread and graham gems.

The printed receipts were divided into nine categories, including: Sweet Dishes and Varieties, Meats, Pickles, Cakes, Puddings, Pies, Jellies, Plain Bread and Cakes, and Miscellaneous.

Congregational Church ladies of 1872 were: Mesdames Tuller, F.E. Warren, J. Hunley, E.L. Norcross, D.H. Wright, P.S. Westfall, W.H. Paige, S. Wolfe, W.M. Elder, M.W. Williams, E.B. Allen, J.A. Bruce, Isa Grover, Mancourt, Walter, Early, Anton Shide, E.R. Bryant, Dr. Stewart, J.L. Humaston, H.H. Boudinot, Frank Paddock, E.F. Howe, L.Ryce, and C.R. Peddle.

Also M.J. Graff, Ann E. Ross, E. Watson, J.A. Foster, Dr. Thompson, J.C. Yates, E.M. Early, B. Booth, G.W. Bement, Dr. Ball, P.M. Donnelly, Dr. Patrick, G. Brokaw, C. Rockwood, C. Warren Jr., C.C. Oakey, L.H. Batholomew, W.B. Cooper, W. Naylor, J.A. Morgan, W. Sheap, C.M. Rathbun, E.J. Scott and S. Berry.

Also good cooks were the Misses Tillie Ball, Eliza Warren and Adelia F. Leake.

Advertisements in the front and back of the cookbook included those of Freemen, Jeweler, agent for spectables; August Hoberg and Co., Ladies Fancy Store at the sign of the big stocking" who sold ladies' underwear, hoop skirts and corsets, hats, ribbons, flowers, laces, embroideries, gloves, hair goods, ect. This was the forerunner of the present Roots Store.

Cook and Davis, general dealers in drugs and medicines, paints, oils, dye-stuffs, pure liquors, also manufactures flavoring extracts on Ohio St.

W.R. Ryce and Co. ran their Carpet Hall one-line ads through the cookbook, offering hosiery, carpets, oilcloths, table linens, napkins, dress goods, wall papers and decorations.

The New York Hat Store run by Yates, the hatter, boasted the largest stock of hats and caps and was prepared to suit everybody. All the new and nobby shapes could be found there. He also cleaned and repaired ladies' furs.

H.S. Richardson and Co. appealed to the readers of the cookbook to call upon them for China, Glass and Queensware. They were on Main Street, corner of the alley between Third and Fourth streets.

Brokaw Bros. boasted the largest and most complete stock of house furnishings in the city. They had Brussels, velvet and ingrain carpets; oil cloths of all grades (this is now called linoleum); wallpapers from the cheapest brown blanks to the most elegant stamped gilt and French decorations.

Nottingham lace curtains, mattings, mirrors, haircloth, willow ware, and all sorts of bed linens were sold by Brokaw Brose. They also carried every article used for fitting out hotels, churches, residences, etc.

On the back cover of the book was the full page ad for the old reliable Singer Sewing Machine. Reportedly, more than a million were in use in 1872. This store was at 76 Main St. then.

Believe it or not, the most curious receipt in this church ladies' cookbook was for "Moonshine."

It called for 1 pound of sugar; 1½-pint boiling water, boiled till clear, then add 1-ounce tartaric acid. When cold, flavor and bottle. To one glass of ice water, put 2 tablespoons of the syrup, and ¼ teaspoon soda. According to Mrs. E.F. Howe, "This made a nice summer drink."

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